

APÉRITIF		
Devaux Grande Réserve	10	
Champagne, Troyes, France, N.V		
La Parisienne IPA	6 ⁷⁵	
33cl Malty and brioche flavoured Parisian craft beer		
Summer G&T	9	
Diplôme dry gin, Double Dutch cucumber and watermelon tonic, fresh cucumber		
Elderflower spritz	8 ⁵	
St Germain, white wine, soda		
Negroni	8 ⁵	
Martini Rosso, Diplôme dry gin, campari		

FOR THE TABLE		
Mini merguez sausages, chilli-lime aioli	6	
Spiced maple roasted nuts	4	v, df
Mixed olives	4	v, df
Tasting board	22	
Mini merguez sausages, calamars frits, crudités, bresaola, Serrano ham, Gruyère, mixed olives, anchoïade dip, chilli-lime aioli, Aubaine bread selection		
Sharing tarte	15	v
Heritage tomatoes, ricotta, buffalo mozzarella, rocket, pesto, pine nuts Add prosciutto		
Baked Camembert	16	v
Crushed walnuts, truffle oil, crostini, baby leaves Add prosciutto		
	2 ⁷⁵	

TO START		
Soupe du jour	6 ⁵	v
Seasonal soup, our sourdough bread		
Burrata	10	v
Heritage tomato, pink grapefruit, honey, lavender oil		
Tuna tartare	10	
Cucumber, spring onion, wasabi crème fraîche, feuille de brique		
Calamars frits	9 ⁵	
Paprika, chilli, spring onion, chilli-lime aioli		
Beef carpaccio	14 ⁵	
Parmesan, truffle oil, rocket		

SALADS		
Superfood salad	9 ⁵	v
Quinoa, courgette, aubergine, peas, tenderstem broccoli, mung bean sprouts, alfalfa, pomegranate, mixed leaves, mixed seeds, French dressing		
	7 ⁵	Add corn fed chicken breast
	4 ⁵	Add halloumi
Salade de chèvre chaud	9 ⁵	v
Warm goats' cheese, cereal toast, baby gem lettuce, mixed leaves, apple, grapes, walnuts, French dressing		
Caesar salad	7 ⁵	
Baby gem lettuce, Parmesan, brioche & rosemary croutons, anchovy Caesar dressing		
	7 ⁵	Add corn fed chicken breast
Tuna and chilli mango salad	15 ²⁵	df
Seared tuna, baby gem lettuce, mango, mixed leaves, cucumber, chilli, coriander		

FROM THE SEA		
Moules Marinière	15 ⁵	
Mussels, white wine, garlic, parsley, fries		
Sea bass	16 ⁷⁵	
Seared sea bass, carrot purée, tenderstem broccoli, confit lemon, sundried tomato dressing		
Lobster spaghetti	28	
Lobster, spaghetti, lobster bisque, roasted cherry tomatoes, basil cress		
Lobster brioche	18 ⁵	
Lobster, beef tomato, avocado, shredded iceberg lettuce, basil leaf, chilli mayonnaise, brioche bun, fries		
Catch of the day		
Please ask your server for details		

SIDES		
Fries	3 ⁵	v, df
Sweet potato fries	3 ⁵	v, df
Chargrilled baby gem lettuce	3 ⁷⁵	
Parmesan, anchovy Caesar dressing		
Creamed spinach, kale, peas	3 ⁷⁵	v
Half avocado	3 ⁷⁵	v, df
Pink grapefruit, pomegranate, basil, lemon oil		
Sautéed green beans	3 ⁵	v
broad beans, pearl onions		
Grilled chilli tenderstem broccoli	3 ⁷⁵	v, df
Mashed potato	3 ⁵	v
Mixed leaves salad	3 ⁵	v, df

FROM THE LAND		
Chicken paillard	14 ⁵	
Butterfly chicken breast, Kalamata olives, green beans, shallots, pistachios, pesto, sundried tomatoes, rocket		
Summer pearl barley risotto	12	v
Peas, broad beans, pearl barley, feta, mixed seeds		
Burgers		
All burgers served with red cabbage slaw and fries		
Aubaine burger	18 ⁷⁵	
Sliced beef fillet, Gruyère, shredded iceberg lettuce, beef tomato, honey and truffle mayonnaise, brioche bun		
Wagyu burger	21	
100% Highland wagyu beef, Cheddar, shredded iceberg lettuce, beef tomato, green peppercorn mayonnaise, homemade ketchup, honey mustard, smoked brioche bun		
Filet de bœuf	26 ⁵	
Fillet (220g), summer salad, fries		
Ribeye	29	
Ribeye (280g), roasted tomatoes, mixed leaves, truffle and Parmesan thick-cut chips		
Add butter for steaks	1 ⁵	
Café de Paris Smoked Alsace bacon		
Add sauce for steaks	2 ⁵	
Grain mustard béarnaise Mushroom and ceps Peppercorn		
Provençale lamb duo	19	
Olive-crusted lamb cutlet, rosemary & garlic braised lamb breast, sautéed Niçoise vegetables		